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Canned dairy drink e.g. for hot vending machine - contg. polyglycerine fatty acid ester and sucrose fatty acid ester as emulsifiers

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Number of Countries: 001 Number of Patents: 001

Patent Family:

| Patent No | Kind | Date | Applicat No | Kind | Date | Main IPC | Week |
|---------------|------|----------|-------------|------|----------|----------|----------|
| JP 61242567 A | | 19861028 | JP 8583885 | A | 19850418 | | 198649 B |

Priority Applications (No Type Date): JP 8583885 A 19850418

Patent Details:

| Patent | Kind | Lat | Pg | Filing Notes | Application | Patent |
|---------------|------|-----|----|--------------|-------------|--------|
| JP 61242567 A | | | 5 | | | |

Abstract (Basic): JP 61242567 A

Polyglycerin fatty acid ester (0.01-0.05 wt.% to total) and sucrose fatty acid ester (0.002-0.02 wt.% to total) are added as emulsifier to dairy drink (e.g. milk cafe au lait, etc.). The dairy drink is homogenised, canned and sterilised.

USE/ADVANTAGE - Process provides preservable canned drink for hot vending machine. The canned dairy drink is free from aggregation of protein and floating of fat. (5pp Dwg. No. 0/0)

Derwent Class: D13

International Patent Class (Additional): A23C-009/00; A23F-005/24;
A23L-002/00